

## *Party Menu B*

**£40.00**

### Starters

Soup of the day made with fresh market produce with homemade toasted focaccia	(GFA)
Warm salad of bacon, black pudding, chorizo sausage, mushroom and onion topped with Nith Valley poached egg	(GFA)
Mozzarella, fiery pickled beetroot, Parma ham salad, blood orange dressing	(GFA)
Haggis cigars, sweet chilli dipping sauce (Vegan option available)	
Salt and chilli crispy calamari, satay mayo, pickled fried chilli	

### Main Courses

Roast chicken breast, haggis bon bons, carrot puree, roasted carrots,	(GFA)
<b>Nduja Carbonara</b> Pancetta, rigatoni, nduja sauce, finished with mascarpone	(GFA)
Baked scallop and cod loin thermidor, brioche crumb, white turnip, sauteed new potatoes	(GFA)
Roast loin of pork stuffed with, black pudding, pickled walnut and apple puree, pork jus, sautéed new potatoes	
<b>Surf n Turf</b> Beef fillet tail and king prawns, served with dressed rocket and skinny fries	(GFA)
<b>(£7 Supplement) Add a choice of sauce (Peppercorn/ Diane /Teriyaki/Blue cheese £3.50)</b>	(GFA)

### Desserts

<b>Selection of homemade fruit sorbet</b> Strawberry & basil, Mango	(GFA)
Homemade sticky toffee pudding, macadamia vanilla ice cream, toffee sauce	(V) (GFA)
White chocolate panna cotta, berry compote, Biscoff crumb	(GFA)
<b>Cheese plate</b> Lockerbie cheddar, selection of British cheese, chutney and crackers	(V) (GFA)

\*\*\*SEPARATE VEGAN/VEGETARAIN MENU ALSO AVAILABLE UPON REQUEST\*\*\*

(.V ) Vegetarian      ( VG ) Vegan      (GFA) Gluten Free Adaptable(Please make sure your server is aware)

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If you have any allergies or dietary requirements please notify your waiter.  
 Please note that some of the dishes may contain nuts  
 Open 7 days a week for lunch and dinner